



**Automatic  
Egg Cooker/Poacher  
Recipes/Instructions**





# IMPORTANT SAFEGUARDS!

When using electrical appliances, basic safety precautions should always be followed, including the following:

1. Read all instructions.
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against electrical hazards, do not immerse cord, plug or Egg Cooker base in water or any liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or has been dropped or damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair, or electrical or mechanical adjustment.
7. The use of accessory attachments not recommended by the appliance manufacturer may cause hazards.
6. Do not use outdoors.
9. Do not let cord hang over edge of table or counter, or touch hot surfaces.
10. Do not place on or near a hot gas or electric burner, or in a heated oven.
11. Do not use appliance for other than intended use.
12. Extreme caution must be used when moving an appliance containing hot liquids.
13. ● A short power supply cord is provided to reduce the hazards resulting from being entangled in or tripping over a longer cord.
  - Longer cord sets or extension cords are commercially available and may be used if care is exercised in their use.
  - If a longer cord set or extension cord is used (1) The marked electrical rating of the cord or extension cord should be at least 6 amperes, 120 volts and, (2) the longer cord should be arranged so that it will not drape over the counter top or table top where it can be pulled by children or tripped over accidentally.

## SAVE THESE INSTRUCTIONS!

Note: This Egg Cooker is designed for household use only.

# Instructions

You may cook one to eight eggs in the shell or poach one to four eggs in your Egg Cooker. The degree of doneness depends upon the amount of water used and may be affected by the size and temperature of the eggs, the altitude, and the number of eggs being cooked. If, after the first time you use your Egg Cooker, the eggs are not done to your personal taste, use a little less water for softer eggs, and a little more water for harder eggs.

Three water levels are located in the base of the Egg Cooker for soft-cooked, medium-cooked or poached eggs, and hard-cooked eggs.

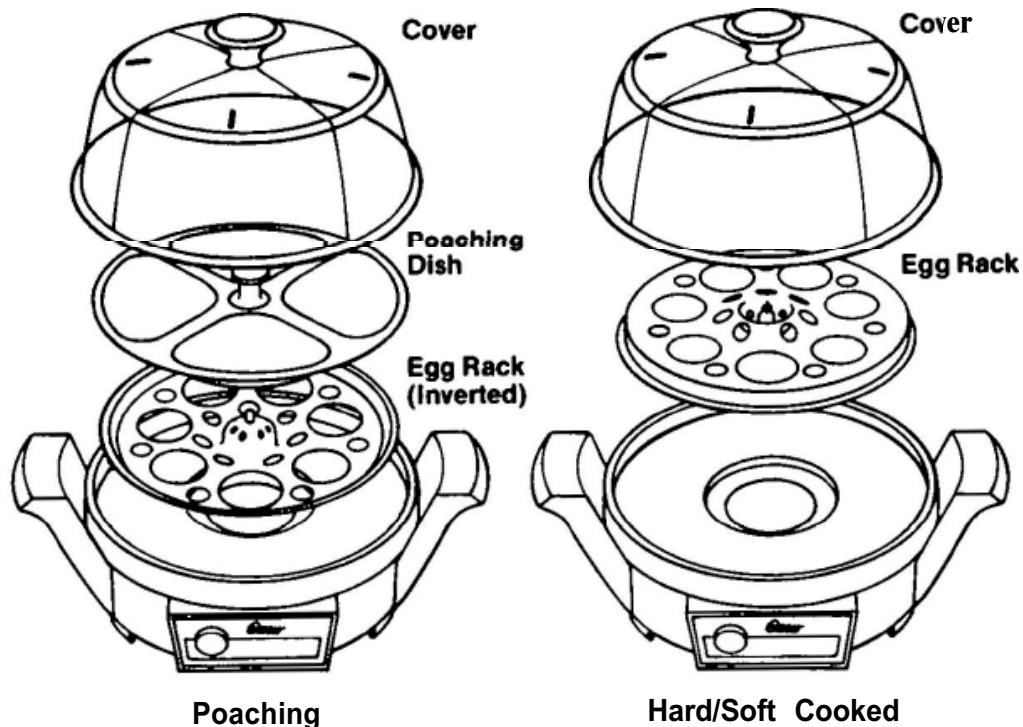
## How To Use Your Egg Cooker

Fill Egg Cooker base to correct water level, pouring from a small pitcher or measuring cup. **DO NOT HOLD UNDER TAP TO FILL.**

For soft-cooked eggs fill to first step in "well" (about 2 tablespoons or 30 ml). For medium-cooked or poached eggs, fill to second step in "well" (about 3 tablespoons or 45 ml). For hard-cooked eggs, fill to line for Hard-Cooked Eggs. (About 7 tablespoons or 105 ml). These recommended levels are based on 8 eggs. More water may be required for fewer than 8 eggs.

## For Soft or Hard-Cooked Eggs

Fill base to proper water level. Place egg rack inside the base. Pierce the large end of egg by pressing firmly on the needle located in the center of the egg rack. Set seven eggs in position on rack, large end down. The eighth egg rests in the center of rack. Place cover on base and push control button. The button will glow. This indicates that Egg Cooker is working. The Egg Cooker shuts off automatically and the eggs are ready to serve when a click is heard and the light goes off. Remove eggs immediately to prevent the heat of Egg Cooker from continuing to cook eggs.





## For Perfect Poached Eggs

Lightly coat the poaching dish with butter, vegetable oil or a vegetable spray. Pour water into cooker base, filling to second step in well (about 3 tablespoons or 45 ml). *Place inverted egg rack* in *Egg Cooker* base, and then place poaching dish over inverted egg rack. Add one to four eggs, cover and push control button.

When light goes off, remove cover and lift out poaching dish by grasping plastic handle in center of dish. Loosen and remove eggs from dish, using a rubber spatula.

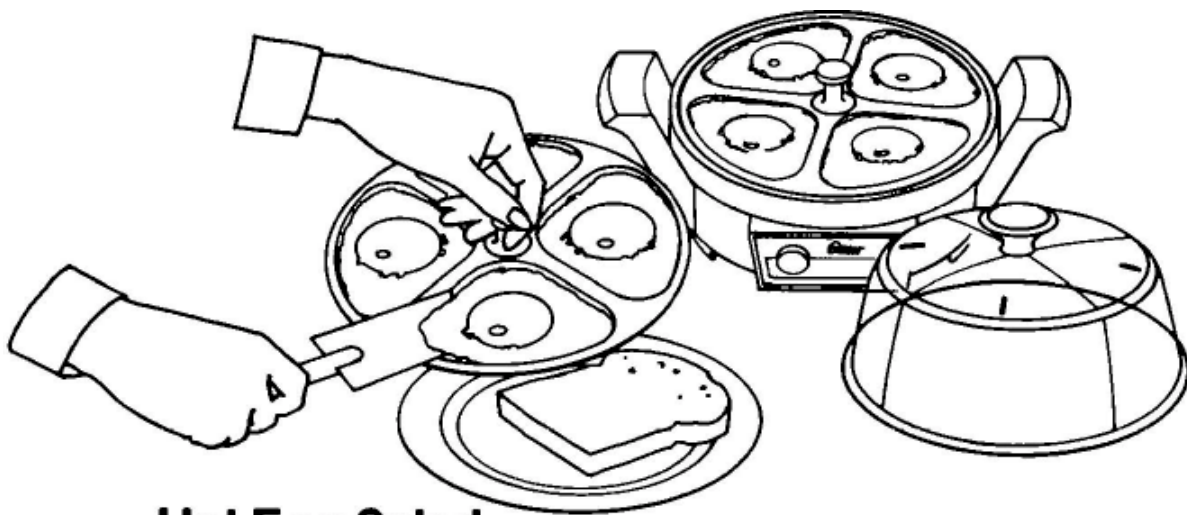
**Note:** Remove eggs immediately after light goes off to prevent overcooking.

**To cook additional eggs immediately after using,** the Egg Cooker must be cooled in order to restart the cooking cycle. To cool unit rapidly, unplug unit and add a cup of cold water or several ice cubes to Egg Cooker base for about three minutes. Dry the base and begin normal cycle again. Use 120 volts, A.C. only!

**If control button is unintentionally pushed,** the light will glow as soon as unit is plugged in. Should this occur, simply unplug unit until ready to start cooking process. You may also interrupt cooking cycle by unplugging unit.

### Care and Cleaning.

1. DO NOT IMMERSE BASE IN WATER!
2. Remove cord from electrical outlet.
3. After egg cooker base has cooled, clean thoroughly.
4. To remove mineral deposits from base surface, immediately following cooking, fill unit base with water and let stand several minutes. Wash with clean damp cloth. Dry with absorbent towel. (To remove built-up mineral deposits, fill base with 1 cup (250 ml) water combined with 1 tablespoon (15 ml) cream of tartar. Plug unit in and let heat 10 minutes. Unplug unit, remove water and wipe with a damp sponge.)
5. To clean mineral deposits from egg rack, sprinkle with baking soda and rub with a damp cloth. Rinse and dry.
6. To clean poaching tray, set it aside to cool after removing eggs. Do not soak the tray in water. Any egg residue that is left will flake out easily using a dry paper towel.
7. Clean cover in warm, soapy water,
6. Any servicing required must be performed by an authorized service facility.
9. **DO NOT WASH ANY PARTS OF EGG COOKER IN AUTOMATIC DISHWASHER.**



## Hot Egg Salad

8 hard-cooked eggs,  
coarsely chopped  
2 cups (500 ml) diced celery  
1 cup (250 ml) salad dressing  
1 tablespoon (15 ml)  
chopped parsley  
3/4 teaspoon (3 ml) dry mustard

1/2 teaspoon (2 ml) salt  
1/4 teaspoon (1 ml) onion salt  
dash of pepper  
1-1/2 tablespoons (22 ml) butter,  
melted  
2 slices dry bread, crumbed  
1/3 cup (75 ml) chopped pecans

Preheat oven to 375° F (190° C). Combine eggs, celery, salad dressing, parsley and seasonings; mix. Spoon into a buttered shallow 1-1/2-quart (1-1/2 liter) casserole. Combine butter, bread crumbs and pecans. Sprinkle on casserole and bake 25-30 minutes.

Yield: 4-6 servings

## Sunday Brunch Treat

1 can (10-3/4 ounces or 305 g)  
cream of mushroom soup,  
undiluted  
1 chicken bouillon cube  
1 can (8 ounces or 227 g)  
mushrooms, drained or

1/2 pound (227 g) fresh  
mushrooms, sliced  
3 poached eggs  
3 English muffin halves, toasted

Combine cream of mushroom soup, bouillon cube and mushrooms. Heat over med-lo heat. Fill "well" of Egg Cooker with water. Season poaching dish and poach 3 eggs. Place poached eggs onto English muffin halves. Spoon over sauce and garnish with parsley, if desired.

Yield: 3 servings

## Eggs Florentine

1 cup (250 ml) medium white sauce  
4 tablespoons (60 ml) grated  
Parmesan cheese

1 package (10 ounces or 280 g)  
frozen chopped spinach,  
cooked and drained well  
4 poached eggs

Prepare white sauce and add cheese. Mix well and set aside. Spread spinach in a shallow buttered one-quart (1 liter) baking dish and make four depressions in spinach. Place a poached egg in each depression and pour sauce over eggs. Broil about 4" (10 cm) from heat until bubbly and lightly browned.

Yield: 4 servings





## Eggs Benedict

2 English muffins, split, toasted and buttered  
4 slices cooked Canadian bacon  
4 poached eggs  
1 recipe Hollandaise or cheese sauce

Place a muffin half on each heated serving plate, top with a slice of bacon and a poached egg. Spoon sauce over egg and serve immediately.

Yield: 4 servings

## Egg-Tuna Sandwich

4 tablespoons (60 ml) salad dressing  
1 slice medium onion  
2 teaspoons (10 ml) lemon juice  
1/2 teaspoon (2 ml) prepared mustard  
1/2 teaspoon (2 ml) salt  
1/4 teaspoon (1 ml) celery salt  
1 can (7 ounces or 196 g) tuna fish, drained  
4 hard-cooked eggs, quartered

Put all ingredients except eggs into Blender container, cover and process at MIX (LO) until blended. Empty into a bowl. Blender chop eggs two at a time and add to ingredients in bowl. Toss lightly to mix.

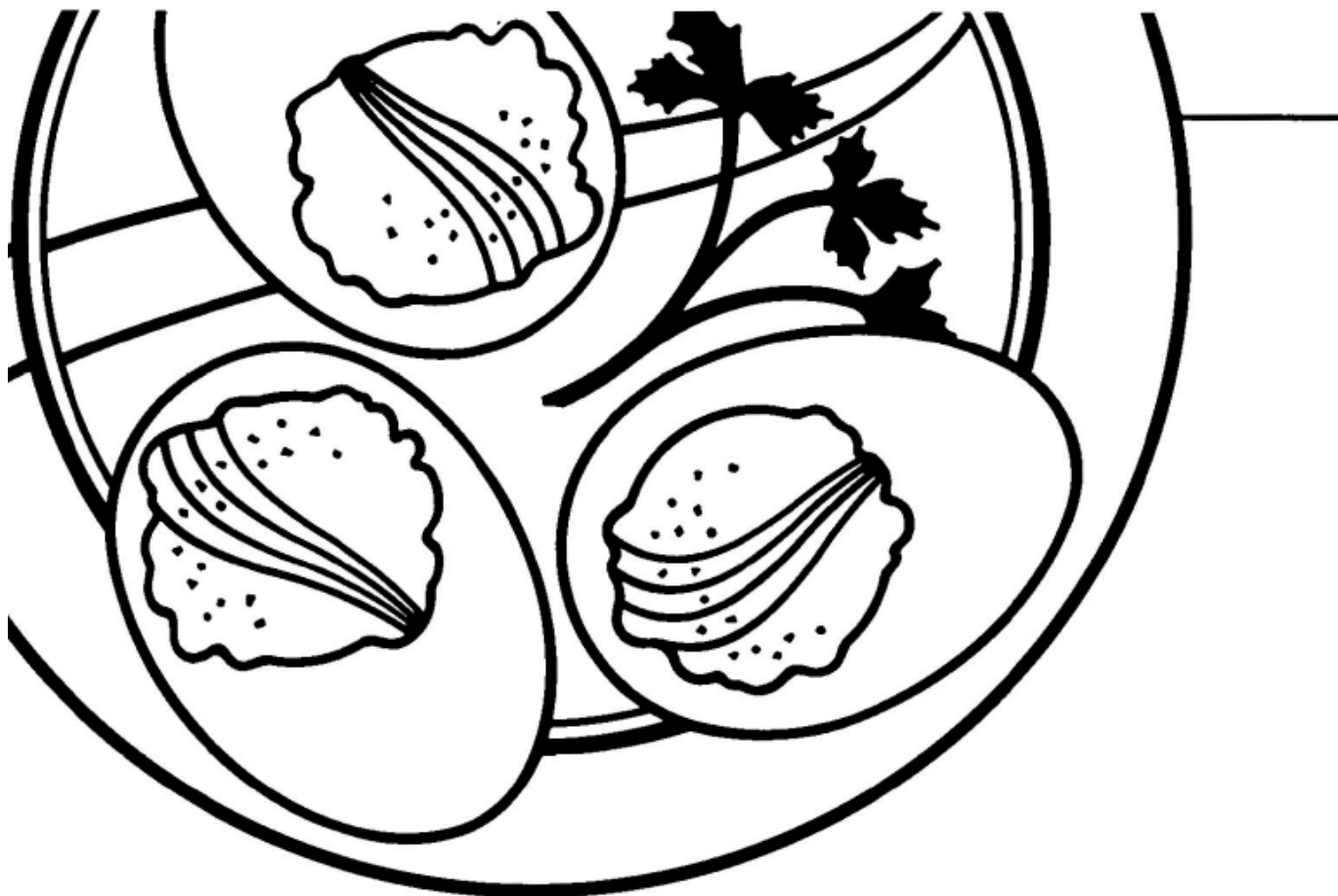
Yield: 6 sandwiches

## Eggs Divan Supreme

2 packages (10 ounces or 280 g) frozen broccoli spears, thawed and well drained	3 tablespoons (45 ml) flour
1 medium onion, cut in eighths	1/2 teaspoon (2 ml) salt
3 tablespoons (45 ml) butter or margarine	dash of white pepper
3 cups (750 ml) cooked ham pieces (1/4" or 6cm) thick	1/2 cup (125 ml) Swiss cheese cubes
3/4 cup (200 ml) chicken broth	1/2 cup (125 ml) grated Parmesan cheese
3/4 cup (200 ml) milk	3 tablespoons (45 ml) dry white wine
	8 hard-cooked eggs, sliced

Cook broccoli according to package directions. Blender chop onion. Melt butter in medium saucepan and saute onion lightly. Add ham pieces and stir until heated and lightly browned. Put remaining ingredients except wine and eggs into Blender container, cover and process at LIQUEFY (HI) until smooth. Pour into saucepan and cook over medium heat, stirring constantly until thickened. Add wine and mix well. Arrange broccoli spears in a buttered casserole and arrange eggs on top. Pour sauce over and sprinkle lightly with paprika. Broil 6" (15 cm) from heat source until hot and bubbly and top is nicely browned.

Yield: 6 servings



## Devlish Egg Treat

4 tablespoons (60 ml) cold water  
1 envelope unflavored gelatin  
1/2 cup (125 ml) boiling water  
1/2 cup (125 ml) mayonnaise  
3/4 teaspoon (3 ml) salt

1/4 teaspoon (1 ml) hot pepper sauce  
1/4 green pepper, cut in pieces  
1 cup (250 ml) celery pieces  
4 hard-cooked eggs, quartered

Put cold water and gelatin into Blender container. Cover and process at STIR (LO) to soften. Remove feeder cap, add boiling water and continue to process until gelatin is dissolved. If gelatin granules cling to container, turn off motor, remove cover and use rubber spatula to keep ingredients around processing blades. Replace cover, process at LIQUEFY (HI) and add mayonnaise, salt and hot pepper sauce through feeder cap opening. Stop blender and add remaining ingredients. Cover and process at GRIND (HI) 2 cycles. Pour into 3-CUP (750 ml) mold or bowl. Chill until firm, about 3 hours.

Yield: 4-6 servings.

## Low Cholesterol Egg Substitutes

Lightly coat the poaching dish with vegetable oil or a vegetable spray. Pour water into cooker base up to the line for Hard-Cooked Eggs. Place inverted egg rack in cooker base, then place poaching dish over inverted egg rack. Divide 1 cup (250 ml) thawed Frozen Egg Substitute among the 4 poaching cups. Cover and push control button. When light goes off, remove eggs from dish immediately to prevent overcooking. Eggs may be served hot or cooled and used in recipes calling for hard-cooked eggs.

